

DANTE FESTIVE SET MENU

FOCCACIA BREAD Ravida EVO

TO BEGIN

SEVERYN & WYE SMOKED SALMON pickled cucumber, butternut squash, crème fraîche, orange (gf, can be df)

RADICCHIO & HONEYCRISP APPLE smoked duck, aged cheddar, maple vinaigrette (gf, can be df) ROASTED SCALLOPS fennel, caper sauce (gf, can be df)

HEIRLOOM BEETROOT SALAD ricotta, pomegranate, aged balsamic (gf, can be df)

MAINS

OVEN ROASTED NORFOLK TURKEY

apricot stuffed leg, pigs in blankets, crushed carrots, madeira sauce, cranberry (can be gf & df)

FILLET STEAK

braised red onion, peppered sauce (can be gf & df)

SHETLAND HALIBUT

fregola, minestrone, romanesco & pine nut (can be gf & df)

CHESTNUT & RICOTTA AGNOLOTTI

brown butter, sage and hazelnuts, truffle

All served with Roast Potatoes, Sauté Brussel Sprouts, Honey Glazed Parsnips, Braised Red Cabbage

DESSERTS

CLARIDGE'S CHRISTMAS PUDDING

TIRAMISU

mascarpone, coffee, cocoa

brandy sauce (can be af & df)

WARM CHOCOLATE CAKE cocoa nib ice cream (qf)

ARTISAN BRITISH CHEESE BOARD truffle honey, bread & crackers (can be af)

PETIT FOURS

MINCE PIES

£95PP

